



est. 1989

FOOD • FAMILY • FRIENDS

2420 Blueridge Avenue Wheaton, Maryland 20902

(301) 933-1066 Order Online @ www.loschorrosrestaurant.com



LosChorros



@loschorroswheaton



@loschorrosmd



Aperitivos Appetizers

House Combination for Two

Cheese quezadilla, nachos, chicken wings, taquitos, sour cream, guacamole, and pico de gallo. 13.99

Calamari Frito con Salsa Roja

Tender pieces of calamari lightly battered and fried to perfection. Served with salsa roja and a lemon wedge. 13.49

Nachos Grandes

Corn chips covered with refried beans, cheese, diced jalapeño peppers, topped with guacamole and sour cream. 11.49

(Ground beef, Chicken or Steak - add 1.99)

Taquitos

Your Choice of Shredded Beef or Chicken, rolled in a corn tortilla, fried and topped with sour cream and guacamole. 11.49

Guacamole Dip

A good portion of our fresh guacamole served in a flour tortilla cup and topped with sour cream, served with fresh chips. 9.99

Quezadilla

A grilled flour tortilla stuffed with melted cheese, diced jalapeño peppers, served with guacamole and sour cream. 11.99

(Chicken or Steak - add 2.49)

(Crab and Shrimp - add 2.99)

Lettuce Wrap Tacos

2 lettuce shell tacos filled with grilled chicken, grilled steak, pico de gallo, avocados, and cheese. 9.99

Ceviche

A good portion of codfish and baby shrimp marinated in oil, vinegar, onions, spices, and cilantro, topped with our very own pico de gallo. Served with a slice of lemon and avocado. 13.49

Chicken Wings

Large and tender chicken wings, golden fried, and drenched with our spicy hot sauce. Served on a bed of lettuce with pico de gallo and blue cheese dip. 11.99

Camarones al Ajillo

Jumbo shrimp sautéed in garlic butter and cilantro. Served with freshly made thick corn tortilla chips and a lemon crown. 13.99

Coctel de Camarones

Our Salvadoran style shrimp cocktail with minced shrimp, marinated in tomato juice, cilantro, onions, tomatoes, and spices. Topped with whole jumbo shrimp. 13.99

Sopas Soups

Mariscada/Seafood Soup

A large seafood soup made with lobster, jumbo shrimp, clams, and scallops in a creamy blend of herbs and spices. *Una sopa grande con langosta, scallops, camarones, y almeja con crema.* Market Price

Sopa de Mondongo

A traditional Salvadoran soup, served with beef tripe, plantains, cassava, cabbage, corn, and tender beef morsels. 14.99

Sopa de Res

A delicious beef consomé, including tender morsels of beef short-rib, cabbage, cassava, corn, and plantains. 14.99

Sopa de Camarones

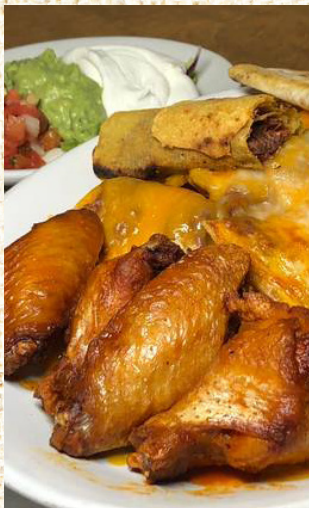
Shrimp soup made with shrimp broth, jumbo shrimp, green peppers, onions, tomatoes, and egg. 14.99

Sopa de Pescado y Camarón

Shrimp and fish broth, with jumbo shrimp, flounder, green peppers, onions, and tomatoes. 15.99

Sopa de Pollo

A chicken broth based soup, with chicken wings, potatoes, green beans, zucchini, carrots, and rice. 12.99



HOUSE COMBINATION



COCTEL DE CAMARONES

Tostadas y Ensaladas Salads

Chicken Tostada

A crisp flour tortilla filled with beans and shredded chicken breast topped with lettuce, tomatoes, and cucumbers. Garnished with avocado slices and sour cream. *Una tortilla de harina frita, rellena de pollo y frijoles. Cubierta con ensalada.* 14.99

Beef Tostada

A crisp flour tortilla filled with beans and shredded beef topped with lettuce, tomatoes, and cucumbers. Garnished with avocado slices, guacamole, and sour cream. *Una tortilla de harina frita, rellena de res y frijoles. Cubierta con ensalada.* 14.99

Ground Beef Tostada

A crisp flour tortilla filled with beans and juicy ground beef topped with lettuce, tomatoes, dressing, and cucumbers. Garnished with cheese and sour cream. *Una tortilla de harina frita, rellena de carne molida y frijoles. Cubierta con ensalada.* 13.99

Chicken Avocado Salad

A crisp flour tortilla shell filled with grilled chicken breast, avocado, lettuce, tomatoes, and cheese. *Una tortilla de harina frita, rellena de pollo asado. Cubierta con ensalada y aguacate.* 15.99 (Substitute Shrimp, add 2.49)

Ensalada Fiesta

Crisp romaine lettuce, tomato, cucumber, avocado, tortilla strips, Monterrey jack cheese, and diced grill chicken breast. Served with our aderezo. *Lechuga romaine, tomate, pepino, aguacate, queso, tortillas, pollo, y dressing.* 15.99 (Substitute Shrimp, add 2.49)



SOPA DE RES



ENSALADA FIESTA

Cuentas de \$50 ó más tendrán 15% de propina incluida. Checks \$50 and over may be subject to 15% gratuity.

Antojitos Salvadoreños

Salvadoran Specialities

Pupusa

(Queso, Chicharrón, Revuletas, Frijole con Queso, Jalapeño con Queso, Pollo con Queso, Ayote con Queso)

The most typical Salvadoran dish, consisting of a corn flour tortilla stuffed with your choice of cheese, pork, both, bean and cheese, jalapeño and cheese, zucchini with cheese or chicken and cheese. Served with our homemade pickled shredded cabbage and carrots. 2.79

Pupusas de Loroco con Queso

Filled with cheese and loroco. 2.99

Pupusas de Arroz

Pupusas made with rice flour instead of corn flour. 2.99

Pupusa Suprema

Our extra large super supreme pupusa. Filled with pork, cheese, refried beans, onion, bell peppers, loroco and jalapeño. *Una gigante pupusa rellena de chicharrón, queso, frijole, cebolla, chile verde, loroco y jalapeño.* 5.49

Tamal de Elote

A sweet corn tamale made from fresh ground corn, wrapped in corn husks and steamed. 3.99

Tamal de Pollo

A tamale made with corn meal, spices, potatoes, and succulent portions of chicken breast, wrapped and steamed. 3.65

Tamal Pisque

A tamale consisting of corn meal, spices, filled with refried beans, wrapped in banana leaves and steamed. 3.49

Platanos con Crema y Frijoles

Sliced and deep fried plantains served with sour cream and beans. 8.99

Yuca con Pollo o Chicharrón

Deep fried cassava with your choice of grilled chicken or fried pork. 9.99

Pastelito de Carne

Salvadoran style fried turnover made with seasoned corn flour dough filled with seasoned ground beef or shredded chicken. 3.99

Enchiladas Salvadoreñas

A seasoned fried corn flour tortilla topped with refried beans, pickled cabbage, grated cheese, sliced egg, and your choice of ground beef or shredded chicken. 3.99



PUPUSAS

Platos Salvadoreños

Salvadoran Dishes

Combinación Salvadoreña

A chance to savor the most typical Salvadoran cuisine consisting of one chicken tamale, one pupusa, plantains, rice, and beans. 14.99

Steak al Camarón

Steak and shrimp served with tomatoes, onions, green peppers, and salad, served on a bed of rice. 21.99

Carne a la Parrilla

Our perfectly seasoned tender NY strip steak, served with pico de gallo, rice and beans. 18.99

A Los Chorros (with fried plantains). 20.99

Al Caballo (2 eggs over easy and plantains). 22.99

T-Bone Steak

A generous portion of marinated, grilled T-bone steak, served with rice and salad, 19.99

Grilled Chicken

A large grilled chicken breast topped with ranchera sauce and melted cheese. Served with a chicken flauta, rice, and beans. 16.99

Pollo Encebollado

Succulent pieces of chicken breast, sautéed with onions, peppers, and fresh tomatoes, served with salad, rice, and beans. 15.99

Carne de Puerco al Espeton

Sautéed and seasoned pork served with rice and salad. 16.95

Chuletas de Puerco Entomatadas

Grilled pork chops served with salad, rice, and beans. 16.95

Especial Doña Reina

A typical Salvadoran dish including steak, sausage, and an egg. Served with avocado, rice, and beans. *Un típico plato Salvadoreño mixto de chorizo, carne, y un huevo. Servido con aguacate, arroz, y frijoles.* 20.99

Higado de Res

Sautéed beef liver with onions. Served with rice and salad. 14.99

Especial Intipucá

A special platter consisting of beef steak, chicken breast, and Spanish sausage - all grilled to perfection. Served with pico de gallo, rice and beans. *Un plato mixto de carne, pollo y chorizo asado. Servido con pico de gallo, arroz y frijoles.* 19.99

Chile Relleno Estilo Salvadoreño

A large pepper stuffed with ground beef, served with rice and salad. 13.99

Combinación Guanaca

Savor this typical Salvadoran dish of beans, rice, sour cream, avocado, and scrambled eggs with tomatoes, green peppers, and onions. 13.99

Pollo a la Crema

Succulent chicken breast pieces sautéed with peppers and onions in a cilantro cream sauce. Served with rice and beans. *Pollo en crema servido con arroz y frijoles.* 15.99



CARNE A LA PARRILLA
A LOS CHORROS



ESPECIAL DOÑA REINA

Fajitas

Combo Fajita for Two

Our special fajitas of marinated steak, shrimp, pork rib, and chicken. Served sizzling with grilled tomatoes, onions, bell peppers, guacamole, and ranchera sauce. Served with rice, beans, and six tortillas. 39.99

Fajita Mar y Tierra - Serves Two

Our famous surf and turf fajita with marinated steak, jumbo shrimp, chicken and a full sautéed lobster. Served sizzling with ranchera sauce, grilled tomatoes, onions and bell peppers. Served with rice, beans, guacamole, sour cream, and corn tortillas (or hand-made corn tortillas). Market Price

Shrimp Fajita

Tender shrimp grilled with tomatoes, onions, bell peppers, and ranchera sauce. Served with rice and guacamole. 20.99

Chicken Fajita

Sliced marinated chicken breast, mixed with grilled tomatoes, peppers, and onions, in ranchera sauce. Served with guacamole and beans. 18.99

Beef Fajita

A good portion of marinated beef marinated, mixed with grilled tomatoes, bell peppers, and onions, in ranchera sauce. Served with guacamole and beans. 19.49

Tex Fajita

Our special fajitas of marinated steak, shrimp, and chicken. Served sizzling with grilled tomatoes, onions, bell peppers. 20.49

Veggie Fajita (Seasonal Vegetables)

Fresh sautéed bell peppers, onions and zucchini. Served sizzling with our homemade ranchera sauce, guacamole, rice and corn tortillas. 15.99

Pork Rib Fajitas

Our fall off the bone pork rib fajitas cooked in our own citrus marinade and spices. Grilled with tomatoes, bell peppers, and onions. Served with guacamole and beans. 17.99



TEX FAJITA

Enchiladas

Enchiladas Verdes

Two corn tortillas stuffed with shredded beef and covered with our homemade tomatillo sauce. Topped with melted cheese, a slice of avocado, and sour cream. Served with rice and beans. *Dos enchiladas de res, con arroz y frijoles.* 15.99

Enchiladas Monterrey

Two corn tortillas stuffed with cheese and covered with our ranchera sauce and more melted cheese. Garnished with sour cream and served with rice and beans. *Dos enchiladas de queso, servidas con arroz y frijoles.* 14.99

Enchiladas Super de Pollo

Two corn tortillas stuffed with tender chicken, rolled and topped with enchilada sauce and melted cheese. Garnished with sliced avocado and sour cream. Served with rice and beans. *Dos enchiladas de pollo, servidas con arroz y frijoles.* 15.99

Tríos Enchiladas

Our enchilada trio: chicken, beef, and cheese. Served with rice and beans, and garnished with pico de gallo, guacamole, and sour cream. *Tres enchiladas: queso, res, y pollo. Servidas con arroz, frijoles, crema, y guacamole.* 16.99

Burritos

Twins Burrito

Two burritos: one filled with chicken, topped with tomatillo sauce and cheese; the other filled with beef, topped with enchilada sauce and melted cheese. Served with sour cream and rice. 16.49

Vaquita Burrito

Shredded beef and beans rolled in a flour tortilla, topped with fresh enchilada sauce and melted cheese. Served with sour cream and rice. 15.95

Pollito Burrito

A flour tortilla stuffed with chicken breast, beans, lettuce, tomatoes, cheese, and avocados, topped with ranchera sauce and melted cheese. Served with sour cream and rice. 15.95

Grilled Pollito Burrito

Tender portions of grilled chicken breast and beans, rolled in a flour tortilla, topped with enchilada sauce and melted cheese. Served with sour cream and rice. 16.49

Santa Fe Burrito

Chopped steak and beans, rolled in a flour tortilla, topped with our homemade tomatillo and enchilada sauce, covered with melted cheese. Served with sour cream and rice. 16.99

Ground Beef Burrito

A flour tortilla stuffed with ground beef and beans, topped with our homemade tomatillo sauce and melted cheese. Served with sour cream and rice. 14.99

Frijolito Burrito

A flour tortilla filled with beans and cheese, and served with rice, guacamole, and sour cream. 13.99

Chanchito Burrito

A flour tortilla filled with pork, topped with tomatillo sauce and melted cheese. Served with sour cream and rice. 14.99



TWINS BURRITO

Crab and Shrimp Enchiladas

Crab and baby shrimp sautéed in garlic butter and rolled in a flour tortilla, covered with ranchera sauce and sour cream. Served with rice and garnished with lemon. *Una enchilada de cangrejo y camarón pequeño, servidas con arroz.* 16.99



TRIO ENCHILADAS

Chimichangas

An extra large flour tortilla stuffed with beans, cheese and your choice of protein. Grilled and served with sour cream and salad.

- Shredded Chicken 15.99
- Shredded Beef 16.99
- Grilled Chicken 16.99
- Crab and Shrimp 17.99
- Grilled Steak 17.99
- Seasonal Vegetables (No Beans) 14.99



CHIMICHANGA

Especialidades Mexicanas

Chef's Tacos

Three corn tortillas individually filled with: beef steak, grilled chicken, and beef tongue. Stuffed with a blend of cilantro, pico de gallo, and avocado. Served with rice and beans. *Tres tacos: pollo, carne asada, y lengua de res. Con cilantro, pico de gallo, y aguacate. Servido con arroz y frijoles.* 16.99

Chicken and Beef Flautas

Two crisp flour tortillas stuffed with beef or chicken, served with rice and beans, topped with guacamole and sour cream. *Dos grande tortillas de harina rellenas de pollo y carne. Acompañadas con arroz, frijoles, crema, y guacamole.* 15.99

Tacos de Lengua

Three corn tortillas stuffed with beef tongue, served with rice and beans. *Tres tacos servidos con arroz y frijoles.* 16.49

Tacos al Carbon

Three corn tortillas filled with carved beef steak, served with rice, beans, pico de gallo, cilantro, onions and guacamole. *Con arroz y frijoles.* 15.99

Tacos al Carbon de Pollo

Three corn tortillas filled with grilled chicken, served with rice, beans, pico de gallo, cilantro, onions and guacamole. *Con arroz y frijoles.* 15.99

Mexican Specialities

Grilled Shrimp Tacos

Three flour tortillas stuffed with grilled shrimp, shredded cabbage, and our homemade jalapeño cilantro cream sauce. Served with rice. 17.99

Lengua de Res

Beef tongue served with rice, beans, and salad. *Lengua de res acompañada con arroz, frijoles y ensalada.* 16.99

Chicken Yucatan

A delicious portion of chicken sautéed with vegetables, onions, and tomatoes in a ranchera sauce topped with melted cheese, served with rice and beans. 14.99



CHEF'S TACOS

Los Mariscos Seafood

Salmon la Union

Grilled salmon filet with large scallops, and jumbo shrimp in our homemade garlic cream sauce. Served with rice and broccoli. *Filete de salmon a la parrilla con scallopes y camarones grande en un salsa de crema. Servido con brocolli y arroz.* 19.99

Pescado Frito

Fried sea bass topped with onions and tomatoes served with rice and salad. *Servido con arroz y ensalada.* Market Price



LANGOSTA RELLENA



PESCADO FRITO

Pescado a la Veracruzana

Succulent portions of seasoned flounder boiled and topped with our special chef's sauce. Served with fresh salad, rice, and a lemon crown. *Filete de pescado blanco, servido con arroz y ensalada.* 16.99

Filete de Pescado a la Plancha

A flounder filet cooked til golden brown on the griddle. Served with rice and fresh vegetables. *Servido con arroz y vegetales.* 17.99

Pescado Rojo/Red Snapper

Fried red snapper served with rice, salad, and a small baked potato. *Un pescado rojo entero, frito y servido con arroz, ensalada, y un papa al homo.* Market Price

Langosta Rellena/Stuffed Lobster

Delicious sautéed lobster stuffed with our homemade crab and shrimp blend. Served with rice and salad. *Una langosta rellena con camarones pequeños y carne de cangrejo. Servida con arroz y ensalada.* Market Price.

Camarones Fritos Entomatadoes

Shrimp sautéed in our special sauce, garlic, butter, tomatoes, onions, and spices. Flamed and served with rice, salad, avocado, and a lemon crown. *Servidos con arroz y ensalada.* 19.99

Huevos Eggs

Chilaquiles con Huevo

Lightly fried corn tortillas scrambled with eggs, tomatoes, onions, salsa verde, topped with cheese. Served with beans, cream, and avocado. *Tortillas doradas con huevo, tomate, cebolla, y salsa verde. Servido con frijoles, crema, queso, y aguacate.* 13.99

Huevos Machacas

Two scrambled eggs with a good portion of shredded beef mixed with onions, bell peppers, and ranchera sauce. Served with rice and beans. *Dos huevos revueltos con res, cebolla, chili verde, y salsa ranchera. Servido con arroz y frijoles.* 13.99

Huevos Rancheros

Two fried eggs served on a crispy corn tortilla, topped with our own ranchera sauce and melted cheese, served with rice and beans. *Dos huevos fritos en una tortilla de maiz, con arroz, frijoles, cuviertos con salsa ranchera.* 13.99

Postres Desserts

Flan a la Kahlua

Mexican custard flavored with Kahlua Coffee Liquer. 5.99

Arroz Con Leche

A hot Salvadoran dessert made with whole grain white rice simmered in milk and sugar with a dash of cinnamon. 5.49

Sopapillas

Fried flour tortillas covered with cinnamon and honey. Dos tortillas de harina, fritas y cubiertas con miel y canela. 5.99
With ice cream, add 1.49

Xango

Rich, creamy cheesecake layered with chunks of banana and real-butter caramel in a flaky pastry tortilla. Served with vanilla ice cream. 7.99

Chilate con Nuegados y Platanos en Miel

A typical Salvadoran dessert consistinf of a hot corn flour drink with a hint of pepper, fried cassava flour nuggets covered in caramelized brown sugar, along with diced plantains in brown sugar, honey, and cinnamon. 7.49

A la Carta Side Orders

Guacamole

4.99

Enchilada

5.50

Sour Cream

2.99

Taco

4.99

Rice

3.99

Avocado

3.99

Beans

3.99

Tortilla (Handmade)

0.75

Tortilla (Flour/Corn)

0.49

Grilled Jalapeño

0.99

Chile Relleno

5.99

Chips (To-Go Order)

4.99



PASTEL DE TRES LECHES

Empanadas de Platano

A fried plantain turnover stuffed with rice pudding. 4.99

Pastel de Tres Leches

A rich cake soaked in three kinds of milk: evaporated, sweetened condensed, and heavy cream. 6.99

Jugos Juices

Horchata, Tamarindo, Marañon, Maracuya (Passion Fruit), Mango, Apple, Orange, Pineapple, Cranberry, and Lemonade

Pitcher

14.99

Regular

3.49

Large

4.99

Ensalada

Punch with diced fruit

Regular

3.99

Large

5.49

Bebidas Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale

2.99

Free Refills on Soda Fountain Drinks

Iced Tea (Refills)

2.49

Club Soda

1.99

Kola Champagne (Bottle)

1.99

Jarritos Soda

1.99

Red Bull

3.49

Agua de Coco

2.99

Inca Kola (Can)

1.99

Coffee (Refills)

2.99

Hot Chocolate

2.99

Tea

2.49

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LOS CHORROS

RESTAURANT

DRINK MENU

MARGARITAS

	Glass	Pitcher
House Margarita	\$7.95	\$33.95
Fruit Margaritas:	\$8.45	\$35.95
Strawberry, Peach, Mango, Tamarind, or Passion Fruit		



Cucumber Jalapeño Margarita	\$9.95	\$42.95
Our specialty margarita, 100% Blue Agave Tequila, cucumber and jalapeño simple syrup, fresh lime juice.		
Los Chorros Signature Margarita	\$10.95	49.95
Patron Silver Tequila, Orange Triple Sec, and Sour Mix		

Margarita Azul	\$8.95	\$36.95
Blue Curacao, 100% Blue Agave Tequila, Sour Mix		
Pomegranite Margarita	\$8.95	\$36.95
Pama Pomegranate Liqueur, 100% Blue Agave Tequila and Sour Mix		
Cadillac Margarita	\$9.45	\$37.95
Jose Cuervo 1800 Tequila, Gran Marnier, Sour Mix		
Golden Margarita	\$8.45	\$35.95
Jose Cuervo Gold Tequila, Triple Sec, Sour Mix		
Coronarita	\$12.95	
A large margarita with Jose Cuervo Gold, Triple Sec, topped with a small Corona		
Skinny Margarita	\$9.95	
Our Low Calorie Margarita made with Patron Silver, Fresh Squeezed Lime Juice, Sweetened with Stevia.		
Spicy Ancho Margarita	\$8.95	
Our margarita with a kick! Ancho Reyes Chile liqueur, Jose Cuervo Tequila, Triple Sec, Sour Mix.		



FROZEN DRINKS

Piña Colada	\$7.45
Malibu Piña Colada (Malibu Rum)	\$7.99
Piña Colada Virgin	\$5.95
Daiquiris	\$7.45
Strawberry, Peach, Mango, Maracuya	
Daiquiris Virgin	\$5.95
Strawberry, Peach, Mango, Maracuya	



RED WINE

	Glass	Bottle
Carlo Rossi Red Burgandy (House)	\$6.95	
WoodBridge Merlot	\$8.95	\$23.95
Casillero del Diablo Cab/Sav	\$9.95	\$24.95
Frontera Malbec	\$8.95	\$23.95
Casillero del Diablo Carmenere		\$23.95
Woodbridge Cabernet Sauvignon		\$18.95

WHITE WINE

	Glass	Bottle
Carlo Rossi White Chablis (House)	\$6.95	
Gallo White Zinfandel	\$6.95	
Davinci Pinto Grigio	\$7.95	\$22.95
Sutter Home Chardonnay	\$7.95	\$19.95
Kendall-Jackson Chardonnay		\$25.95
Barefoot Moscato		\$21.95

SANGRIA

	Glass	Pitcher
Sangria	\$7.95	\$32.95
Red Wine, Brandy, Tequila, Orange Juice, splash of gingerale, and diced fruit.		
White Sangria	\$7.95	\$32.95
White wine, Brandy, Sprite, diced fruit.		

COCKTAILS

Classic Mojito	\$7.95
Bacardi Rum, Fresh Mint Leaves, Muddled Lime, Simple Syrup, Club Soda	
Mojito Tropical	\$8.45
Bacardi Rum, Fresh Mint Leaves, Muddled Lime, Simple Syrup, Club Soda, choice of Mango or Passion Fruit	
Pisco Sour	\$8.95
Traditional Peruvian drink made with Pisco, fresh lime juice, simple syrup, bitters, and egg whites.	
Cosmopolitan	\$8.95
Tito's Vodka, Cointreau, Fresh Lime Juice, Cranberry Juice	
Cantarito	\$8.95
Tequila, lime juice, lemon juice, orange juice, grapefruit soda.	
Caipirinha	\$8.95.
Cachaca, muddled lime, sugar	
Old Fashioned	\$8.95
Bourbon, simple syrup, bitters, orange slice, and cherry	



TEQUILA LIST

Patron Silver
 Patron Anejo
 Patron Reposado
 Corzo
 Jose Cuervo Especial Gold
 1800 Reposado
 1800 Silver
 Tres Generaciones Plata
 Tres Generaciones Añejo
 Herradura Silver
 Herradura Reposado
 Clase Azul Reposado (\$21)
 Don Julio Blanco
 Milagro Silver
 Cazadores Añejo
 El Jimador Reposado
 Deobel Resposado
 El Tesoro
 Hornitos Reposado
 Camarena Reposado
 Monte Alban (Mezcal)
 Milagros Silver



Clase Azul



RUM

Maryland Rum Co. Rum
 Bacardi Silver
 Flor de Caña
 Ron Zacapa 23 Años
 Captain Morgan Spiced
 Malibu
 Wray and Nephews



GIN

Tanqueray
 Beefeater
 Bombay Sapphire
 Gordon's



VODKA

Grey Goose
 Titos Handmade
 Absolut
 Finlandia
 Ciroc
 Smirnoff
 Stolichnaya



AFTER DINNER DRINKS

Gran Marnier
 Hennessey
 Remy Martin
 Courvoisier
 Amaretto Disaronno
 RumChata
 Jagermeister
 Fireball

Tia Maria
 Kahlua
 Frangelico
 Sambuca
 Bailey's Irish Cream
 Cointreau
 Presidente Brandy



WHISKEY

Maryland Whiskey Co, Bourbon
 Glenlivet
 Chivas Regal
 Johnnie Walker Red Label
 Johnnie Walker Black Label
 Jack Daniels
 Jim Beam
 J & B
 Seagrams 7
 Maker's Mark



BEER



IMPORTED BEER

\$5.95

Corona
 Dos XX
 Modelo Especial
 Amstel Light
 Tecate
 Negra Modelo
 Heineken
 Stella Artois

SALVADORAN BEERS

Pilsener, Suprema
 Regia (32 oz)

\$5.95

\$7.95



DOMESTIC BEER

\$5.50

Budweiser
 Coors Light
 Miller Lite
 O'doul's Non-Alcoholic

LOCAL BREWS

Animal Hazy IPA Denizen's - 6.0% ABV \$5.95
 Born Bohemian Pils Denizen's - 4.9% ABV \$5.95
 Surrender Dorothy RyePA 7 Locks - 6.2% ABV \$5.95
 Feed the Monkey Hefeweizen Jailbreak - 5.6% ABV \$5.95
 Special Lady Friend Hazy IPA Jailbreak - 7% ABV \$6.45
 MoCo Hard Seltzer Blood Orange Denizen's- 5% ABV \$5.95



Michelada

Tomato Juice, Worcestershire Sauce, Spices,
 Lemon Juice and your choice of beer. \$8.99